

## STEAMY BAOS

MASTER-STOCK PORK BELLY \$ 4.5

HOISIN, PICKLED MUSTARD, CORIANDER, PEANUT SESAME DUST

KOREAN FRIED CHICKEN (K.F.C.) \$ 4.5

'OG' K.F.C., ASIAN SLAW, KIMCHI MAYO

SPICY SWEET KOREAN FRIED CHICKEN \$ 4.5

'OG' K.F.C., LETTUCE LEAF, GOCHUJANG SPICY SWEET SAUCE, TOASTED SESAME, SPRING ONIONS

MISO EGGPLANT (V) \$ 4.5

PANKO CRUMBED EGGPLANT, MISO CARAMEL, TOASTED SESAME, SPRING ONIONS (V)

CRISPY SILKEN TOFU (V) \$ 4.5

ASIAN SLAW, KIMCHI MAYO

CRISPY FISH \$ 4.5

PANKO CRUMBED FISH, LETTUCE LEAF, HOUSE MADE TARTAR, FURIKAKE SPRINKLES

1 BAO - \$ 4.5

3 BAO - \$ 13

4 BAO - \$ 17 (+ \$4 ADDITIONAL BAOS)

10 BAO - \$ 40

24 BAO PARTY BOX - \$ 85

## RICE PAPER ROLLS (2-PIECE)

LEMONGRASS ROAST BEEF \$ 6

COCONUT POACHED CHICKEN WITH GREEN MANGO (GF) \$ 6

TERIYAKI FRIED TOFU (GF) (V) \$ 6

SASHIMI TUNA WITH WASABI MAYO (GF) \$ 6

CHOOSE YOUR DIPPING SAUCE:

HOISIN PEANUT (V), NUOC CHAM (GF), SESAME SOY (V)(GF), SWEET CHILLI (V)

## MC KOREAN FRIED CHICKEN WINGS

THIN AND CRISPY EXTERIOR, JUICY SEASONED INTERIOR. SERVED WITH MC HOUSE PICKLES.

YOUR CHOICE OF:

ORIGINAL

SPICY SWEET SAUCE OR

HALF / HALF

8 PIECE - \$17

16 PIECE - \$30

## FRESH SALADS

LEMONGRASS BEEF SALAD \$ 12

THINLY SLICED ROASTED BEEF, FRESH MIXED SALAD, ROASTED RICE POWDER, FRIED SHALLOTS, ROASTED PEANUTS, SWEET SOY DRESSING

COCONUT POACHED CHICKEN (GF) \$ 12

RICE VERMICELLI NOODLES, FRESH MIXED SALAD, ROASTED RICE POWDER, FRIED SHALLOTS, ROASTED PEANUTS, NUOC CHAM DRESSING.

MATCHA SOBA (V) \$ 12

GREEN-TEA SOBA NOODLES, AVOCADO, CUCUMBER, CHERRY TOMATO, MIXED LEAF, SPROUTS, PICKLES, FURIKAKE, CREAMY SESAME SOY DRESSING. \*VEGAN OPTION AVAILABLE

## FEED ME RICE BOWLS

MASTER STOCK PORK BELLY BOWL (GF) \$ 15

PICKLED MUSTARD, ASIAN GREENS, CORIANDER, PEANUT SESAME DUST

KOREAN FRIED CHICKEN BOWL \$ 14

'OG' K.F.C., ASIAN SLAW, GREENS, HOUSE PICKLES, KIMCHI MAYO, CORIANDER

SPICY SWEET KOREAN FRIED CHICKEN BOWL \$ 14

'OG' K.F.C., ASIAN SLAW, MIXED LEAF, HOUSE PICKLES, SPICY SWEET SAUCE, SESAME, SPRING ONIONS

CRISPY SILKEN TOFU BOWL (V) \$ 14

ASIAN SLAW, GREENS, HOUSE PICKLES, KIMCHI MAYO, CORIANDER

VEGO BOWL (VEGAN) (GF) \$ 15

TERIYAKI FRIED TOFU, AVOCADO, EDAMAME, TOMATO, MIXED LEAF, PICKLES, SESAME SOY DRESSING

TUNA BOWL (GF) \$ 16

MARINATED RAW TUNA, AVOCADO, CUCUMBER, EDAMAME, MIXED LEAF, FURIKAKE, SESAME SOY DRESSING

ADD EXTRA \$ 2. FOR SLOW COOKED 63°C ONSEN EGG

## SIDES AND SWEET TREATS

STEAMED RICE WITH FURIKAKE (V) (SERVES 2) \$ 5

EGGPLANT WEDGES (4 PIECE) (VEGAN) \$ 9

PANKO CRUMBED EGGPLANT, COATED WITH GOCHUJANG SPICY SWEET SAUCE, SESAME SEEDS, SPRING ONIONS

KIMCHI RICE BALLS (4 PIECE) (V) \$ 7

CHEESEY, KOREAN STYLE ARANCINI FILLED WITH SHITAKE, KIMCHI, SPRING ONIONS AND SERVED WITH KIMCHI MAYO

MC SPRING ROLLS (3 PIECE) (VEGAN) \$ 5

MUSHIES, TARO ROOT, MUNG BEAN NOODLES AND OTHER VEGE GOODNESS.

EDAMAME BEANS (VEGAN) \$ 3

SPICED LOTUS ROOT CHIPS (VEGAN) \$ 3.5

MC DARK CHOCOLATE BROWNIES \$ 4